

BOUNDARY BREAKS



DID YOU KNOW?

Riesling is not just a sweet wine.

- Riesling is the most versatile and food-friendly wine in the world.
- The Finger Lakes is known for making the best Rieslings in the US.
- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.

2019 Riesling Dry #239

WHAT MAKES RIESLING DRY #239 SPECIAL

- Every year, we aim to make a fruit-driven, dry Riesling which has an explosive flavor profile.
- To achieve this in 2019, we held off harvesting to the end of October when the fruit has reached maximum ripeness for this vintage.
- The result in this dry Riesling is a combination of exceptional fruit flavor with crisp, bracing acidity, which supplies this wine with verve and liveliness.

2019 VINTAGE NOTES:

The 2019 vintage was more typical of the Finger Lakes. It was not overly warm, nor overly cool. September and October were temperate without too much rain, which allowed us to let our fruit hang longer into the season. We picked most of our fruit in late October to maximize ripeness.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Estate-Grown Riesling

Harvest Date: Oct. 28, 2019

Brix at Harvest: 21.0

Winemaker: Chris Stamp

Fermentation: Stainless steel.

Alcohol: 12.5%

Residual Sugar: 0.8%

Titratable Acidity: 7.8 g/l

pH: 3.06

Bottling Date: April 2020

Cases Produced: 2,730; **SRP:** \$22.95

PRAISE FOR RIESLING DRY #239

Wine Enthusiast Magazine has twice named Riesling Dry #239 to its list of **Top 100 Wines in the World**. Previous vintages have consistently received 90+ point scores.

WHAT DOES THE NUMBER, "239" REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site. **Clone 239** possesses a slightly more acidic character, and as such is suitable for drier styles.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-- principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.